tortillaXpress

Model No.
TXM-15

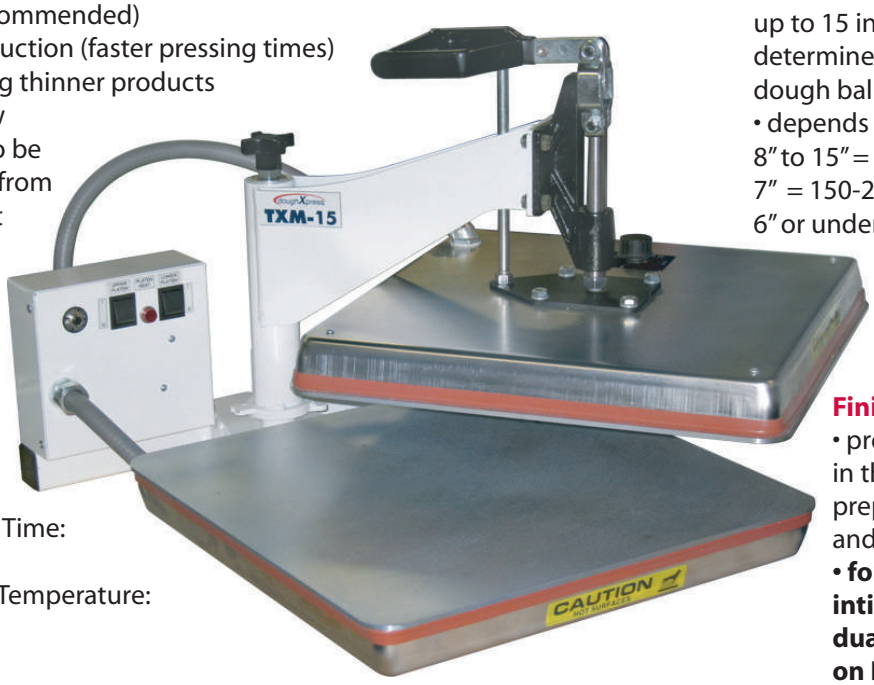
Manual Tortilla Press

The TXM-15 is an economic manual tortilla dough press, perfect for low to medium production volumes. It is a fast, safe, simple, mess free and the 15" x 15" platen is capable of making 4 tortillas at once. The TXM-15 press is great for either flour or corn tortillas and flat breads. The TXM-15 is a swing away design with upper and lower heated platens.

Variable Thickness Control
• makes it possible to acheive desired thickness and ensures consistent thickness at the same dough ball weight

Dual Heated Platens:
• initial grill off for tortillas (fully grilling on press not recommended)
• speeds up production (faster pressing times)
• enables pressing thinner products
• aids dough flow
• allows dough to be pressed straight from refrigeration unit

Production:
• 15 " x 15" platen allows for making variable crust sizes and thicknesses up to 15 inches - the size of the crust is determined by the weight of the dough ball and the thickness setting.
• depends on the desired size of the crust...
8" to 15" = 75-100/hr,
7" = 150-200/hr,
6" or under = 300-400/hr



Pressing Tips
(Pre-Grill)
• Recommended Time:
1 - 3 seconds
• RecommendedTemperature:
275° F- 300° F

Finished Product:
• pressed dough is consistent in thickness and size vs. hand prepared where the thickness and size can be inconsistent
• for best results, we recommend intial grill off of tortillas on dual-heated press and finish on DoughXpress Tortilla Warmer (TXW1620 or 2025)

Use:
• TXM-15 is easy to use...prepare dough balls, set temp/thickness, place doughball on lower platen, and press the dough.

Labor:
• presses require no skilled labor
• presses are safe and have no age requirements unlike sheeters/.rollers

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Product improvement may require us to change specifications without notice.
Revised January 2011

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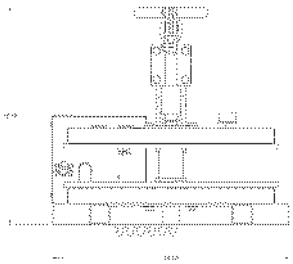
Features Include:
- full range thickness adjustment from paper thin to 7/8"
- easy to use open and close handle
- top platen swings away for easy loading and unloading of dough
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into tortillas up to 15" in diameter
- powder coated white finish with aluminum upper and lower platens

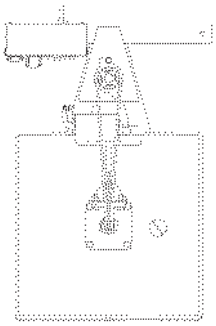
Optional Feature:
- Non-stick Xylan coated upper and lower platens

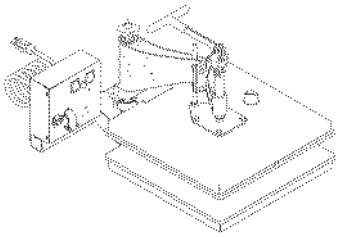
Certifications:
- ETL
- ETL Sanitation listed under same criteria as NSF
- ETL Canadian Standard

Recommended Cleaning Instructions:
- wipe down with a moist towel - if needed, use damp sponge with minimal soap & water and then dry off

DIMENSIONS
Width: 16-1/2 inches, 41.91 centimeters
Height: 15-1/4 inches, 38.74 centimeters
Depth: 24 inches, 60.96 centimeters
WEIGHT
Shipping: 71 lbs.
ELECTRICAL
220 Volt / 50-60 Hz
3100 Watts
15 Amps
6-20P NEMA Plug
TEMPERATURE RANGE
OFF - 400°F, 204°C upper & lower platens







Intertek

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